ELSEVIER

Contents of Volume 7

Volume 7 Number 1 1996

1 Flavour Discrimination: an Extension of Thurstonian 'Paradoxes' to the Tetrad Method
J. DELWICHE & M. O'MAHONY (USA)

7 Attitudes of Consumers Toward Military and Other Institutional Foods
A. V. CARDELLO, R. BELL & F. M. KRAMER (USA)

21 Acceptability of Fat-modified Foods in a Population of Older Adults: Contrast Between Sensory Preference and Purchase Intent
J.-X. GUINARD, H. SMICIKLAS-WRIGHT, C. MARTY, R. A. SABHA, I. SOUCY, S. TAYLOR-DAVIS & C. WRIGHT (USA)

29 A Case Study of the Use of Experimental Design and Multivariate Analysis in Product Improvement
M. R. ELLEKJÆR, M. A. ILSENG & T. NÆS (Norway)

37 Effect of Age and Cut on Consistency of Tenderness and Leanness of Beef
E. A. GULLETT, S. BUTTENHAM & T. HORE (Canada)

47 Partial Least Squares Correlations Between Sensory and Instrumental Measurements of Flavor and Texture for Reggianito Grating Cheese
G. HOUGH, A. N. CALIFANO, N. C. BERTOLA, A. E. BEVILACQUA, E. MARTINEZ, M. J. VEGA & N. E. ZARITZKY (Argentina)

55 Sensory, Shear Force and Cooking Properties of Commercially Processed Ground Beef Patties
B. W. BERRY & H. C. ABRAHAM (USA)

61 The Influence of Realistic Product Exposure on Attitudes towards Genetic Engineering of Food
L. J. FREWER, C. HOWARD & R. SHEPHERD (UK)

I Papers published in 1995

Volume 7 Number 2 1996

69 The Influence of Fat, Sugar and Non-fat Milk Solids on Selected Taste, Flavor and Texture Parameters of a Vanilla Ice-cream
C. R. STAMPANONI KOEFERLI, P. PICCINALI & S. SIGRIST (Switzerland)

81 The Use and Adaptation of the Paired-comparison Method in the Sensory Evaluation of Hamburger-type Patties by Illiterate/Semi-literate Consumers
H. COETZEE & J. R. N. TAYLOR (South Africa)

87 How Information Enhances Acceptability of a Low-fat Spread
P. KÄHKÖNEN, H. TUORILA & H. RITA (Finland)

95 The Effect of Number of Sensory Assessments on the Accuracy of Treatment Comparisons in Meat Quality Trials
G. L. COOK & D. B. HOMER (UK)

101 The Sensory Assessment of the Thirst-quenching Characteristics of Drinks
J. A. McEWAN & J. S. COLWILL (UK)

113 Relationships Between Perceived Sensory Properties and Major Preference Directions of 12 Varieties of Apples from the Southern Hemisphere
B. DAILLANT-SPINNLER, H. J. H. MacFIE, P. K. BEYTS & D. HEDDERLEY (UK)

127 Quality Guidance and Quality Formation
C. S. POULSEN, H. J. JUHL, K. KRISTENSEN, A. C. BECH & E. ENGELUND (Denmark)

137 Consumer Purchase Probability Affected by Attitude Towards Low-fat Foods, Liking, Private Body Consciousness and Information on Fat and Price
R. SOLHEIM (Norway) & H. T. LAWLESS (USA)

145 Book Review

147 Announcement

Volume 7 Number 3/4 1996

149 Second Pangborn Sensory Science Symposium, July 30–August 3, 1995, University of California, Davis, California
A. C. NOBLE (USA)

151 Rose Marie Pangborn Again
P. ROZIN (USA)

153 Taste Transduction: Linkage Between Molecular Mechanisms and Psychophysics
S. C. KINNAMON (USA)

161 Effects of Viscosity on the Bitterness and Astringency of Grape Seed Tannin
A. K. SMITH, H. JUNE & A. C. NOBLE (USA)

167 Cognitive Factors Affecting Taste Intensity Judgments
H. N. J. SCHIFFERSTEIN (The Netherlands)

177 Could Selection Tests Detect the Future Performance of Descriptive Panellists?
I. LESSCHAEVE & S. ISSANCHOU (France)

185 Texture as a Reflection of Microstructure
M. LANGTON, A. ÅSTRÖM & A.-M. HERMANSSON (Sweden)

193 Time–Intensity as a Tool for the Measurement of Meat Tenderness
G. BUTLER, L. M. POSTE, D. A. MACKIE & A. JONES (Canada)

205 Individuality of Understanding and Assessment of Sensory Attributes of Foods, in Particular, Tenderness of Meat
W. E. BROWN, K. R. LANGLEY (UK), L. MIOCHE (France), S. MARIE, S. GÉRAULT & D. BRAXTON (UK)

217 Association Between Chewing Efficiency and Mastication Patterns for Meat, and Influence on Tenderness Perception
D. BRAXTON, C. DAUCHEL & W. E. BROWN (UK)

225 Pleasantness in Relation to Difference Threshold of NaCl in Mashed Potato
E. LAURILA, L. LÄHTEENMÄKI, H. RITA & H. TUORILA (Finland)

229 Masticatory Jaw Movement Recordings: A New Method to Investigate Food Texture
M.-A. PEYRON, L. MIOCHE, P. RENON & S. ABOUELKARAM (France)

239 Food Appropriateness Measures as an Adjunct to Consumer Preference/Acceptability Evaluation
A. V. CARDELLO & H. G. SCHUTZ (USA)

251 Effects of Age and Gender on Adolescents' Food Habits and Preferences
C. TON NU, P. MACLEOD & J. BARTHELEMY (France)

263 Sensory Analysis of Cooked Rice
N. J. N. YAU & J. J. HUANG (ROC)

271 Phenolic Acid Detective Thresholds in Processed Potatoes
T. M. WORK & M. E. CAMIRE (USA)

275 Effects of Flour from Different Barley Varieties on Barley Sour Dough Bread
I. MARKLINDER, L. JOHANSSON, Å. HAGLUND (Sweden), B. NAGEL-HELD & W. SEIBEL (Germany)

285 Influences of Lactic Acid Bacteria on Technological, Nutritional, and Sensory Properties of Barley Sour Dough Bread
I. MARKLINDER, Å. HAGLUND & L. JOHANSSON (Sweden)

293 A Comparison of Tip of the Tongue and Sip and Spit Screening Procedures
J. F. DELWICHE, B. P. HALPERN & M. Y. LEE (USA)

299 Oil–Water Partition of Odorant: Discrepancy Between Sensory and Instrumental Data
F. ROUSSEAU, C. CASTELAIN & J. P. DUMONT (France)

305 Abstracts of Oral Presentations

323 Abstracts of Poster Presentations